Crispy Corn Chicken

1 cup cornflakes, crushed
1 teaspoon salt (optional)
⅛ teaspoon pepper
1 frying chicken, cut up
½ cup evaporated milk

Combine crushed cornflakes with salt and pepper. Line shallow baking pan with aluminum foil. Dip chicken pieces in evaporated milk, then roll immediately in seasoned cornflake crumbs. Place chicken pieces, skin side up, in foil-lined pan. Bake in 350°F oven about 1 hour, or until tender. Serves four.